Let's eat.

APPETIZERS

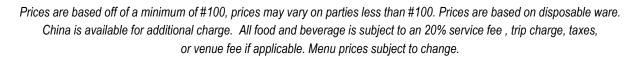
TIER ONE

Petite Chicken Cordon Bleu: Chicken, Ham, Swiss Cheese, Chicken Drummies & Paddles: Teriyaki. Garlic Parmesan GF. BBQ GF/DF. Buffalo GF. Chicken Satays: Teriyaki. BBQ GF/DF. Peanut. Buffalo GF. Pork Pot Stickers: Served with Sweet Chili Sauce. Petite Egg Rolls: Served with Sweet Chili Sauce. Bruschetta: Diced tomatoes. Red Onions. Basil. Garlic. Balsamic Glaze. Served with Garlic Toast Points. Caprese Skewers ^{GF}: Tomatoes. Basil. Mozzarella. Balsamic Glaze. Hummus: Served with Pita Chips or Fresh Veggies GF/DF. Taco Dip GF: Topped with Shredded Cheese, Lettuce, Tomatoes. Served with Corn Chips. Spinach & Artichoke Dip GF: Served with Tortilla Chips. Pretzel Bites: Beer Cheese Dip Served with Pretzel Bites. Meatballs: Served with Swedish Gravy. Goat Cheese & Caramelized Onion Tartlets: Caramelized Onions. Goat Cheese in Tartlet Shell with Balsamic Glaze. Relish Tray: Fresh Veggies. Dill Dip. Cheesecake Bite: Cookie Crisp Filled with Cheesecake & Fresh Fruit. Finger Sandwiches: Ham. Turkey. Veggie. Sliders: Pulled Pork. Hot Beef. Chicken Salad.

Pick Five \$17.00 per person Pick Seven \$23.00 per person (Recommended for Meal Replacement Option) Pick Three \$8.50* per person *Pick Three Pricing Only When Added on to Purchase of Lunch or Dinner Service

Pogy's Catering

1232 Avon Street. La Crosse, Wisconsin.54603 608.784.2386 www.pogyscatering.com











Let's eat.

APPETIZERS

TIER TWO

Beef & Horseradish Crostini: Sliced Beef Served Cold with Horseradish Cream Sauce. Asian Meatballs: Meatballs Served with Hoisin BBQ Sauce. Stuffed Meatballs: House Made Sausage & Ground Beef Meatball Stuffed with Bacon & Spinach. Topped with Goat Cheese & Marinara. Charcuterie Board: Cured Meats. Cheeses. Crackers. Nuts. Breads. Shrimp Cocktail GF/DF: Served with Cocktail Sauce. Smoked Salmon Board: Smoked Salmon. Cucumbers. Crackers. Red Onion. Capers. Radishes. Lemons. Egg. Baked Shrimp Dip: Served with Toast Points. Crab & Shrimp Cakes: Served with Garlic Aioli. Hot Pepper Jelly: Cream Cheese Topped with Pepper Jelly. Served with Pita Chips. Fruit Display GF: Seasonal Fruit Served with Bourbon Yogurt Glaze. Mushroom & Gorgonzola Bites: Diced Mushrooms & Gorgonzola Cheese. Served in a Tartlet Shell. Prosciutto Skewers ^{GF}: Seasonal Fruit. Mozzarella. Prosciutto. Balsamic Glaze. Veggie Pizzas: Mini Naan Topped with Dill Cream Cheese & Fresh Vegetables. Assorted Dessert Bites: Assorted White Chocolate & Dark Chocolate Mousse in a Cookie Crisp.

Pick Five \$22.50 per person Pick Seven \$26.75 per person (Recommended for Meal Replacement Option) Pick Three \$11.50* per person *Pick Three Pricing Only When Added on to Purchase of Lunch or Dinner Service

Pogy's Catering

Prices are based off of a minimum of #100, prices may vary on parties less than #100. Prices are based on disposable ware. China is available for additional charge. All food and beverage is subject to an 20% service fee, trip charge, taxes, or venue fee if applicable. Menu prices subject to change.

1232 Avon Street, La Crosse, Wisconsin, 54603 608.784.2386 www.pogyscatering.com











Let's eat.

DINNER

BUFFET

Buffet includes choice of salad, one starch, one vegetable, one or two entrée's, and roll.

One Entrée Buffet \$31.25 Per Person Two Entrée Buffet \$33.25 Per Person

SALAD

Choice of Green Salad with Two Dressings or Three Cold Salads **Tossed Greens:** Spring Mix. Carrots. Radishes. Cucumbers. Red Onions. Tomatoes. Croutons. **Dressing:** Bacon Dill Ranch. Balsamic Vinaigrette ^{GF/DF}. French ^{GF/DF}. Raspberry Vinaigrette ^{GF}. **Cold Salads:** Italian Pasta Salad. Macaroni Salad. Coleslaw ^{GF}. Potato Salad. Relish/Dip.

VEGETABLE

Honey Glazed Carrots ^{GF}. Corn ^{GF}. Green Beans ^{GF}. San Francisco ^{GF} (Carrots. Broccoli. Red Pepper). Spring Blend ^{GF} (Squash. Carrots. Zucchini. Broccoli. Cauliflower).

STARCH

Garlic Mashed Potatoes ^{GF}. Roasted Potatoes ^{GF/DF} Garlic Parmesan Roasted Potatoes ^{GF}. Au Gratin Potatoes. Long Grain Wild Rice ^{GF} Available For Additional Cost: Truffle Mashed Potatoes. Macaroni & Cheese. Truffle Macaroni & Cheese.

Pogy's Catering

1232 Avon Street. La Crosse, Wisconsin.54603 608.784.2386 www.pogyscatering.com



ENTRÉE'S

Grilled Bacon Wrapped Pork Tenderloin GF/DF Grilled &topped with Whisky Maple Glaze Grilled Pork Ribeye GF/DF Served with Balsamic Glaze Roasted Chicken Breast GF

Chicken breast baked & topped with sautéed mushrooms & Boursin cream sauce Sundried Tomato Chicken ^{GF} Chicken breast served with sundried tomato basil cream sauce (contains pine nuts) Breast of Chicken with Dressing

Chicken breast baked with sage dressing and topped with chicken gravy

Chicken Cordon Bleu ^{GF} Chicken stuffed with Swiss cheese & ham topped with Swiss mornay sauce

Prosciutto Wrapped Florentine ^{GF} Chicken stuffed with onions, mushrooms, & spinach wrapped in prosciutto. Topped with Boursin cream sauce Chicken Marsala ^{GF}

Chicken with mushrooms & onions in marsala wine sauce

Beef Tips DF Cooked in beef gravy with onions & mushrooms Swedish Meatballs & Gravy

Pork and beef meatballs served in creamy beef gravy Roasted Salmon ^{GF}

Roasted salmon filet with a Dijon cream sauce Three Cheese Ravioli Cheese ravioli served in basil pesto cream sauce with mushrooms & tomatoes (contains pine nuts)

Beef Medallion ^{GF*} Grilled & served with demi, caramelized onions, & gorgonzola crumbles[.]

Braised Short Ribs ^{GF/DF}* Oven seared & slow braised. Served with demi sauce. * Available for An Additional \$4.00 per person







Prices are based off of a minimum of #100, prices may vary on parties less than #100. Prices are based on china.

All food and beverage is subject to an 20% service fee , trip charge, taxes,

or venue fee if applicable. Menu prices subject to change.

Let's eat.

DINNER

PLATED

Plated Entrees includes choice of salad, one starch, one vegetable, and roll.

SALAD

Choice of Green Salad with Two Dressings **Tossed Greens:** Spring Mix. Carrots. Radishes. Cucumbers. Red Onions. Tomatoes. Croutons. **Dressing:** Bacon Dill Ranch. Balsamic Vinaigrette ^{GF/DF}. French ^{GF/DF}. Raspberry Vinaigrette ^{GF}. *Available For Additional Cost: Caesar Salad. Italian Salad. Strawberry Fields.*

VEGETABLE

Honey Glazed Carrots ^{GF}. Corn ^{GF}. Green Beans ^{GF}. San Francisco ^{GF} (Carrots. Broccoli. Red Pepper). Spring Blend ^{GF} (Squash. Carrots. Zucchini. Broccoli. Cauliflower).

STARCH

Garlic Mashed Potatoes ^{GF}. Roasted Potatoes ^{GF/DF} Garlic Parmesan Roasted Potatoes ^{GF}. Au Gratin Potatoes. Long Grain Wild Rice ^{GF} Available For Additional Cost: Truffle Mashed Potatoes. Macaroni & Cheese. Truffle Macaroni & Cheese.

Pogy's Catering

1232 Avon Street. La Crosse, Wisconsin.54603 608.784.2386 www.pogyscatering.com

ENTRÉE'S

Sundried Tomato Stuffed Chicken ^{GF} Roasted chicken breast stuffed with spinach, cheese, and sundried tomatoes. Served with basil cream sauce. \$38.00

French Cut Pork Chop ^{GF} Center cut bone in pork chop char-grilled and topped with Sherry French onion sauce. \$40.00

Blackberry Hoisin Pork Tenderloin GF Pork tenderloin served with blackberry hoisin sauce. \$39.00

Herbed Salmon Baked and served with lemon herbs de Provence cream sauce, artichokes, and spinach. \$39.00

Seafood Ravioli Crab stuffed ravioli served with rich sherry lobster sauce. Topped with jumbo shrimp. \$44.00

Pan Seared Maple Leaf Duck Breast ^{GF} Served with cherry port wine reduction sauce. \$40.00

New York Strip ^{GF} Served with a peppercorn demi sauce. \$45.00

U.S.D.A. Choice Charcoal Beef Tenderloin GF Served with wild mushroom demi glaze. 6oz \$46.00 8oz \$51.00





Prices are based off of a minimum of #100, prices may vary on parties less than #100. Prices are based on china. China is available for additional charge. All food and beverage is subject to an 20% service fee, trip charge, taxes, or venue fee if applicable. Menu prices subject to change.